				·	Divisio	n of	Envir	олте	ent	Social Se ai Heaith			1		. 2
INCRECTIO	ni een	Type	IODADE.			snr	nen	t Ins	р	ection	Report	Pa	ge'	of	
INSPECTIO Regular	N RSN	TYPE	1	INSPECTI	ON DATE 8 / 201	Q				NT NAME					
Follow-up	1	1	4	TIME IN	TIME C		Hafa Adai Market						_		
Complaint	+×	V	RATING	2-40 PM	3:25										
	-	-	1					LOCATION (Address)							
						Lot 1 New BLK Tract 10415 Chalan Pale Route 1 Yigo									
Other 180000722					_										
_ E3		Retail		AREA	653-45						1 1	RISK		EGORY	
				II I NEGO DI								0		2	
		FUL	DROKNE	ILLNESS RI	SK FA	CIC	JKS	AND	H	RRFIC H	EALTH INTERVE	:NTIC	<u>NS</u>		
IN - lo co	malian	C 011	Ircle or mark "X" (	designated compliance	(IN, OUT, N	/O, N//	A) for ea	ch numb	bere	d item, Mark	"X" in appropriate box for COS furing inspection R = Repeat	and/or R			
Compilar			1 - NOCHI COMPNA	ince N/O = Not observ			PTS			iance Status		violation			R PT
Compilar	100 01	100	Sup	ervision	100	9 10	1113	0011	- Pil		tentially Hazardous Food	/TCS F	(boo	JUS	K JF13
1 IN 0	n rt		Person in charge	present, demonstrate:	5	Т	6			OUT N/A N/O	Proper cooking time and temp	eratures		$\neg$	6
			knowledge, and p				1 0				Proper reheating procedures:		ding		6
2 ln 0	1.17		THE RESERVE AND ADDRESS OF THE PARTY NAMED IN	yee Health	SUMMER OF STREET	_	10				Proper cooling time and temp			_	6
	UT UT	100		areness; policy present orting, restriction & exc		+-	6			OUT N/A N/O	Proper hot holding temperatur		-	-	6
3  111 0	the faller			enic Practices	iusion 1		10	21			Proper cold holding temperate Proper date marking and disp		$\rightarrow$	-	6
4   111 0				ting, drinking, beteinut	, or	T	Τ.		1						- 0
4 IN 0	UT NA	A N/O	tobacco use	12.000			6	6 Consumer Advisory				ry	1361		
5 IN O	UT N/			n eyes, nose, and mou		T	6		1		Consumer Advisory provid	ad for each			
0 lu 0		P	reventing Cont	amination by Hand	ds	_		22	IN	OUT N/A	undercooked foo		′"		6
			Hands clean and	properly washed itact with ready-to-eat f	anda os	-	6		_		Malaka Caraca Mala Dana	.1=41===	_		
7 IN 0	UT N/	A NO		e method properly folio			6		_		Highly Susceptible Pope Pasteurized Foods used profit				_
8 IN O		- 4		shing facilities supplie	THE RESIDENCE OF THE PERSON NAMED IN	$\top$	1	23	IN	OUT N/A	offered	IIDILEG 100	us not		6
O IN U	u i		accessible				6				Chemical				19
	Market St.			red Source	m 10 % 1	-9		24	IN	OUT N/A	Food additives, approved and	nmnedy	hazı		6
	UT AV	A 110		m approved source		-	6		-				$\rightarrow$	+	<u> </u>
	UT NV			proper temperature dition, safe, and unadu	Homtod	+	6	25	IN	OUT	Toxic substances properly ide used	ntified, sto	ored,		6
	-			avallable: shellstock ta		+			_	Con	formance with Approved	Proced	urae		
12 💢 0	UT N/	NO	parasite destruction		Samuel Co.		6	00	T	and the second of the second of	Compliance with variance, spe		1163	$\neg$	1.
				m Contamination				26	IIN	OUT N/A	process, and HACCP plan				6
13 IN OL		_	Food separated a			-	6		F	Risk factors an	e improper practices or procedu	ures identi	ified as I	the mos	it
		_		aces: cleaned & sanitize of returned previously		+	6				outing factors of foodborne illne				
15 IN OL	π			ned, and unsafe food			6			nterventions an	e control measures to prevent f	oodborne	illness	or injury	
	171				GOOD	RE	TAIL	. PRA	١C	TICES					
(12292	eranomi u c	THOUSAND	Good Retail Practi	ices are preventative π	neasures to o	ontrol	the intro	duction (	of p	athogens, chem	nicals, and physical objects into	foods.	es recessors		90
Mark Complian	"X" in t	oox: If n	umbered item is n	of in compliance and/o	r if COS and	orR.	PTS	=Сопес	ted :	on-site durino i ance Status	nspection R =Repeat violatio	n PTS	S =Demo	orit poin	ts Inte
Compilan	00 010	tus	Safe Foo	d and Water	100	9 1	IFIS	COIII	Pili	ance status	Proper Use of Utens	ile	- 10	USI F	₹  PTS
27	Paste	urized (	ggs used where n	Carried Street, Co., Co., Co., Co., Co., Co., Co., Co.		Т	11	40		In-use utens	ils: properly stored	P110			11
28	Water	and In	from approved s	ource			2	41		Utensils, eq	ulpment and linens: properly st	ored, drie	d,		1
	_		-			-	-		-	handled					_
29	Ivanar	ice obta		ed processing methods			11	42			single-service articles, properly	stored, us	sed		1
00	Prope	r coolin		idequate equipment for	r	Т	$\vdash$	43		Gloves used	tensils, Equipment and	Vending			1 1
30		rature c					$\Box$	147			onfood-contact surfaces cleana				T
31	Plant	food pro	perly cooked for h	not holding				44		designed, co	onstructed, and used	20	·		1 1
32	Appro	ved tha	wing methods use	d			П	45			ng facilities: Installed, maintaine	d, used; t	est		1
33	Them	ometer	provided and acc	urale	-		1	46		Strips Nonfood-coa	ntact surfaces clean		_	+	1
E. vivolet			THE RESERVE AND DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO	entification		100		-,0		1	Physical Facilities			_	-
34	Food		labeled; original o				1	47		Hot & cold v	vater available, adequate press				2
001	I.		-	ood Contamination			10000	48			stalled; proper backflow device				2
35	Contemination accumulated during food apposition of the P			no. 8	-		2 49 Sewage and wastewater properly disposed				1		_	2	
36	6 Contamination prevented during food peparation, storage & display				iña o		1 1	1 50 Tollet facilities: properly constructed, supplied, & cleaned					ened		2
37 Personal cleanliness					1							2			
38 Wiping cloths: properly used and stored			30,00		1						1				
39 Washing fruits and vegetables I have read and understand the above violation(s)						1	1 53 Adequate ventilation and lighting; designated areas use				ise	100	1		
											Documents and Place				
l ai	m awa	are of	tne corrective	measures that sh	nall be tak	en.		54		-	mit, Health Certificates valid ar	nd posted			NA
Person In C			VALUE	una.	13-126					Da	te: 11/08/2018				
DEH Inspec	or Pr	nt and	Sign)	70	1 -	N	-0.	1.7			llow-up (Mark one): YES	NO	Follo	ow-up D	ate
R	ev: 11.2	B.16	EMIO TL		White: DPHS	13/2 S/DEH	Velle		Esta	ablishment	new-wh (many one):	.40		11/9/20	กเล
			-				400								

3000			ent of Public livision of E			cial Services		10	an Jerse	
						tion Repo	t	Page	2 of 2	
	IMENT NAME				ION (Address			rugo_		
	ai Market	433		Lot 1 New BLK Tract 10415 Chalan Pale Route 1 Yigo						
	PECTION DATE / 08 / 2018	SANITARY PERMIT N 1800007	2.00	PERMIT HOLDER PJ & G Corporation						
11	7 08 7 2018	A STATE OF THE PARTY OF THE PAR	IPERATUR			A CONTRACTOR OF THE PARTY OF TH				
	Item/Location		Temperature	_	DOLIVA	Item/Location		Tempo	erature (° F)	
	***							-		
				_		100				
- 2022			1900					+		
			11.81							
									Tabasas	
ITEM NO.		OBSERVAT	TIONS AN	D CC	RRECTI	VE ACTIONS			CORRECT BY DATE	
Violation	s cited in this rep	ort must be correc					stated in Sec	ctions 8-4	05.11 and	
	A C II		406.11 of th	-						
		pection was condu	cted on this	day	based on p	revious inspec	tion dated			
	10/10/2018 (10/		. 1.00	(10)						
	The following violation was corrected (item # 12).									
	Violations still remaining (item # 35, 44, 52).  All violations must be corrected within the time frame for the correct by date.									
	All violations m	ust be corrected w	ithin the tin	ne fra	me for the	correct by dat	e.		2.70	
_	Disassassassassas									
	Photos were tak		1							
		134 remains poste								
2	Discussed inspe	ction report with P	TC.		0.000					
		· ·								
		200								
		75				<u> </u>				
		7.1%		_						
- 0						-				
	9			-		20		2.1		
				_		= = 200				
						***				
ased on the	nspection today, the Item	ns listed above identify viol	ations which sha	ll be co	rrected by the c	date specified by the I	epartment. Failure	e to comply n	nay result in	
ubmitted to the	he Director within the per	ary Permit or downgrade. It riod of time established in t	r seeking to appe he notice for cor	eal the re rections	sult of any not	tice or inspection find			ng must be	
erson in Cha	rge (Print and Sign)	m					Date		8/2018	
EH Inspector	(Print and Sign)	2/1	0	1/0	EB-101	1-	Date		8/2018	
Rev:	11.28.16 F	White	DPHSS/DEH	Yellow	: Food Establis	shment		11/00	J 2010	